

Sautéed Mississippi Gulf Shrimp, andouille sausage and mushrooms piled high on a crispy grits cake, topped with a creamy wine sauce.

TIME

90 minutes

SERVES

4

SEASON

spring, summer, fall, winter

METHOD

Sauté

INGREDIENTS

Grits

- 1 cup grits
- 2 cups water
- 1/2 tsp salt
- 4 tbsp butter

Shrimp

- 1 lb medium or large Mississippi Gulf Shrimp
- 2 tbsp vegetable oil
- 4 cloves garlic, chopped
- 2 portobello mushrooms, stems removed, chopped
- 4 oz andouille sausage
- 1 tsp Italian seasoning
- 1/4 cup dry white wine
- 1 cup cream
- 2 oz Parmesan cheese
- 1 medium tomato, chopped
- 3 green onions, chopped

DIRECTIONS

1. Place water in a saucepan over medium-high heat for the grits. Add salt and bring to a boil.
2. Slowly add the grits, stirring constantly until smooth. Reduce heat to low and cook for 20–30 minutes, stirring occasionally, until grits are cooked and liquid is absorbed.
3. Pour grits into an oiled 9 x 12 cake pan and let cool in refrigerator until firm.
4. Cut grits into 8 squares.
5. Heat a skillet over medium heat, add butter and sauté the squares lightly on each side until just golden and heated through. Reserve warm.
6. For the shrimp, heat oil in sauté pan over medium-high heat. Add garlic and lightly brown, then add Mississippi Gulf Shrimp, mushrooms and sausage, and cook 5 minutes or until shrimp are just cooked through and sausage is browned.
7. Add wine and stir up brown bits from bottom of pan, then add Italian seasoning and cream.

8. Let cook until slightly thickened, then stir in Parmesan. Taste and adjust seasoning.
9. Pour over grits cakes in a bowl and garnish with freshly chopped tomato and green onion.

Serving Suggestions: Cakes can be colored with pureed spinach and red bell peppers to make them holiday colored. Cakes can be dipped in flour, then egg-milk batter, and then in flour again before being fried. The cakes are creamy inside and crispy outside. Serve them on top of sauce so they stay crispy.